

PIANCORNELLO

BRUNELLO DI MONTALCINO



Intense ruby red with a garnet hue. The nose opens to notes of red and black berries, spices and herbs. The palate is full-bodied and fruit driven with consistent and perfectly balanced tannins followed by balsamic notes and a long, harmonious finish.

Color: Red

Grapes: 100% Sangiovese

Soil: Alluvial and sandy

Age of vines: 20 years old

Altitude: 200 m

Yield: 60 HI/Ha

Farming practices: organic

Yeast: indigenous

Skin maceration: 20-25 days

Fermentation vessel: concrete tanks

Malolactic fermentation: yes

Aging: 12 months in tonneaux, followed by two years in Slovenian oak botti

Production: 20,000 bottles